

Dining

The Café & Bar

Located on the lobby level, The Café & Bar provides a casual, inviting atmosphere for a relaxed breakfast, power lunch or special occasion dinner. For a light snack our bar menu offers a selection of small bites and plates to share, along with a selection of hand-crafted cocktails all featuring fresh, local ingredients.

Breakfast

Monday to Friday

6:30 AM – 11 AM

Saturday and Sunday

7 AM – 11:30 AM

Sunday Brunch

11:30 AM - 3 PM

Lunch

Monday to Friday

11 AM – 3 PM

Saturday

11:30 AM – 3 PM

Dinner

Daily

5 PM – 9 PM

Bar Menu

Daily

3 PM – 10 PM

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Our dishes may contain wheat, eggs, dairy, soy or fish allergens and are processed in facilities that are in proximity to tree nuts and peanuts. Please make us aware of any food allergies prior to your selection.

An additional \$3.00 delivery charge and a 22% service charge will be added to your account.

In-Room Dining

BREAKFAST

6 AM – 11 AM

Complete Plates

Zen | \$30

Egg White Vegetable Frittata, Quinoa Parfait, Juice, Coffee or Tea Selection

Continental | \$22

Basket of Home Baked Pastries, Fruits, Juice, Coffee or Tea Selection

American | \$30

Two Eggs Any Style, Choice of Breakfast Meats, Choice of Toast, Fruits, Juice, Coffee or Tea Selection

Fruits and Grains

Selection of Dry Breakfast Cereals | \$10

add bananas | \$3

add berries | \$5

Parfait | \$12

Fresh Seasonal Berries, Honey Yogurt, Quinoa

Steel-Cut Whole Oats | \$12

Brown Sugar, Raisins

add bananas | \$3

add berries | \$5

Seasonal Sliced Fruits | \$16

Honey Yogurt

Basket of Freshly Baked Breakfast

Pastries | \$12

Bircher Muesli | \$12

Granny Smith Apples, Raisins

Bowl of Berries | \$15

Morning Specialties

Atlantic Smoked Salmon | \$20

Cream Cheese, Tomatoes, Onions, Capers, Choice of Bagel

Flat-Iron Grilled Steak & Eggs | \$30

Two Eggs, Hollandaise

Shrimp & Grits | \$20

Pancetta, Shallot Butter, Parsley

Egg Sandwich | \$18

Soft Brioche Bun, Provolone, Black-Forest Ham, Arugula Salad, Breakfast Potatoes

Eggs Benedict and Choice of Side

Two Poached Eggs, Canadian Bacon, English Muffin, Hollandaise

Traditional | \$20

Florentine | \$18

Smoked Salmon | \$22

Crab Cake | \$25

Old Bay Hollandaise

From The Griddle

Buttermilk Pancakes | \$17

Belgian Waffle | \$17

Brioche French Toast | \$17

Choice of

Peach or Berry Compote | \$4

Chocolate Chips | \$3

Banana | \$3

Eggs

Two Eggs Any Style | \$14

Choice of Toast

Egg White Frittata | \$20

Garden Herbs, Tomato, Asparagus, Low-Fat Mozzarella, Choice of Toast

Farm Egg Omelet | \$20

Selection of Tomatoes, Bell Peppers, Mushrooms, Onion, Spinach, Ham, Asparagus, White Cheddar, Chicken Sausage, Bacon, Choice of Toast

In-Room Dining

Sides

Choice of Toast or English Muffin | \$3

Choice of Bagel | \$6

4 Slices of Applewood Smoked Bacon or Turkey Bacon | \$6

Chicken Apple Sausages or Pork Sausage Patties | \$6

Yukon Gold Home Fries | \$6

Logan Turnpike Cheddar Grits | \$9

Side of Smoked Salmon | \$12

Seasonal Berries | \$9

Yogurt | \$7

Beverages

Fresh Juices | \$8

Orange, Grapefruit, Carrot, Apple, Tomato, V8, Pineapple, Cranberry or Juice of the Day

Fresh Squeeze | \$10

Selection of Premium Teas | \$7

English Breakfast

Earl Gray

Green Tea Passion

Jade

Chamomile Citron

Verbena Mint

Coffee / Decaffeinated Coffee

Small | \$8

2.5 Cups

Large | \$14

4 Cups

Hot Chocolate | \$6

Milk | \$6 per glass

Whole, 2%, Skim, Organic Soy, Almond

Soft Drinks | \$5

Smoothies | \$8

Green

Antioxidant

Mango

Protein

In-Room Dining

ALL DAY DINING

11 AM to 11 PM

Beginnings

Poached Shrimp | \$20

Bloody Mary Cocktail Sauce

Coastal Lump Crab Cake | \$18

Wholegrain Mustard Sauce

Cheese Plate | \$18

3 Regional Cheeses, Fig Jam, Crackers

Artisanal Charcuterie Plate | \$21

Cured Meats, 3 Regional Cheeses, Fig Jam, Crackers

Grilled Chicken Quesadilla | \$16

Manchego, Roasted Peppers, Green Onion

Fried Chicken Wings | \$15

Tossed with House Buffalo Sauce and served with Buttermilk Ranch

Soups & Salads

Classic Onion Soup | \$12

Provolone Cheese and Country Croutons

Roasted Tomato Basil Soup | \$12

Chicken Noodle Soup | \$12

Mixed Artisan Greens | \$13

Heirloom Cherry Tomatoes, White Balsamic Dressing

Couscous Salad | \$16

Crispy Chickpeas, Grilled Vegetables, Lemon Tabini Dressing

Caesar Salad | \$13

Shaved Parmesan, Country Croutons, Homemade Caesar Dressing

add grilled chicken | \$9

add salmon | \$12

add shrimp | \$14

Burgers & Sandwiches

Served with your choice of french fries, garden salad or homemade potato chips

Signature Burger | \$22

1/2 lb. Angus Beef, Lettuce, Tomato, Bacon Jam, Herb Aioli, Cheddar, Brioche Bun, Seasoned Fries

Turkey Club | \$18

Roasted Turkey, Applewood Smoked Bacon, Sriracha Mayo

Brisket BLT | \$22

Caramelized Onions, Confit Brisket, Horseradish Cream

Flatbread

Naan Bread

Local Heirloom Tomatoes, Buffalo Mozzarella, Basil | \$14

Prosciutto, Caramelized Onions, Arugula | \$16

Pasta Creations

Choice of:

Spaghetti, Bowtie, Penne

Choose One Sauce

Marinara, Parmesan, Basil | \$24

White Wine Cream Sauce, Sautéed Mushrooms, Asparagus, Parmesan | \$26

Bolognese Sauce, Ground Beef, Veal, Pork, Tomato Sauce, Parmesan | \$28

Entrées

8 oz. Filet of Beef Tenderloin | \$42

Cabernet Reduction, Fingerling Potatoes, Asparagus

8 oz. Filet of Atlantic Salmon | \$32

Orzo Pasta, Mascarpone, Sun-dried Tomatoes, Basil

Prestige Farm Chicken Breast | \$28

Thyme Jus, Whipped Potatoes, Broccolini

6 Oz. Grilled Flat Iron | \$30

Salsa Verde, Seasoned Fries

Pan Seared Red Snapper | \$34

Orange Buerre Blanc

Sides | \$9

Asparagus, Extra Virgin Olive Oil

Wild Mushroom

Yukon Whipped Potatoes

Seasoned Fries

Broccolini

Coconut Rice

In-Room Dining

Inspired from the East

Pad Thai | \$22

Eggs, Green Onion, Bean Sprouts, Tofu, Thai Basil, Rice Noodles

add chicken | \$9

add shrimp | \$14

Coconut Curry Chicken | \$26

Fried Egg, Coconut Rice, Homemade Pickled Vegetables

Roasted Duck Breast | \$38

Wild Mushrooms, Okra, Raspberries, Grapes, Ginger Sauce

Pan-Seared Snapper | \$34

Seaweed Salad, Bok Choy, Ginger Soya

Desserts | \$12

Lemon Ricotta Cheesecake

Raspberry Sauce

Crème Brûlée

Bread Pudding

Classic Brandy Anglaise

Peach Cobbler

Peach Compote with Brown Sugar and Vanilla with a Streusel Topping

Chocolate Cherry Crunch Cake

Kirsch Macerated Cherries and Sliced Strawberries

In-Room Dining

LATE NIGHT DINING

11 PM – 6 AM

Starters

Classic Onion Soup | \$12

Provolone Cheese and Country Croutons

Roasted Tomato Basil Soup | \$12

Chicken Noodle Soup | \$12

Artisan Green Salad | \$13

Asparagus, Radishes, Carrots, Tomatoes, Ginger Miso Dressing

Caesar Salad | \$13

Shaved Parmesan, Country Croutons, Homemade Caesar Dressing

add grilled chicken | \$9

add salmon | \$12

add shrimp | \$14

Entrées

Served with your choice of french fries, garden salad or homemade potato chips

Signature Burger | \$22

1/2 lb. Angus Beef, Lettuce, Tomato, Bacon Jam, Herb Aioli, Cheddar, Brioche Bun, Seasoned Fries

Turkey Club | \$18

Roasted Turkey, Applewood Smoked Bacon, Sriracha Mayo

Brisket BLT | \$22

Caramelized Onions, Confit Brisket, Horseradish Cream

Fried Chicken Wings | \$15

Tossed with House Buffalo Sauce and served with Buttermilk Ranch

Pasta Selection

Choice of:

Spaghetti, Bowtie, Penne

Choose One Sauce

Marinara, Parmesan, Basil | \$24

White Wine Cream Sauce, Sautéed Mushrooms, Asparagus, Parmesan | \$26

Bolognese Sauce, Ground Beef, Veal, Pork, Tomato Sauce, Parmesan | \$28

In-Room Dining

CHILDREN'S MENU

Children 12 and younger

Breakfast

One Egg Any Style | \$10

Choice of Meat and Toast

French Toast | \$10

Warm Maple Syrup

Silver Dollar Pancakes | \$10

Plain or Chocolate Chip, Warm Maple Syrup

Selection of Dry Breakfast Cereals | \$8

Seasonal Fruits and Berries | \$10

Soups and Salads

Roasted Tomato Basil Soup | \$8

Caesar Salad | \$8

Crudit  of Carrots, Celery, Ranch | \$8

Sandwiches and Entr es

Crispy Chicken Tenders | \$12

Fries and Honey Mustard

Grilled Cheese and Tomato Soup | \$10

PB & J | \$6

Grilled Chicken Breast | \$14

Steamed Broccoli

Spaghetti | \$12

Marinara and Shaved Parmesan Cheese

Mac and Cheese | \$11

Homemade Sweets

Ice Cream | per Scoop \$4

Chocolate, Vanilla, Strawberry

Brownie Sundae | \$9

3 Assorted House-Baked Cookies | \$9

For Babies and Infants

Organic Fruit and Vegetable Pur e | \$6

In-Room Dining

SNACKS

Popcorn | \$6

Homemade Potato Chips | \$6

Beef Hot Dog | \$10

Pickled Relish, House Chips

Sliders | \$12

*Tomato, Lettuce, Bacon, Caramelized Onions,
House Sauce*

Tortilla Chips | \$12

Spinach Artichoke Dip

Assortment of Nuts | \$6

MOPUP

*We are delighted to offer a selection of delicious
dog-friendly delights*

Chicken Liver Turnover | \$12

Mixed Vegetables

Lamb and Beef Meat Loaf | \$18

Wrapped in Bacon and served with Macaroni

Organic and Gluten Free Doggie Bone

| \$15

Half a Dozen Home Baked Biscuits

In-Room Dining

WINES BY THE GLASS

Champagne and Sparkling

Moët Chandon, Imperial NV, France	\$28
Naveran Brut Vintage, Cava, Spain	\$15

White

Wither Hills, Sauvignon Blanc, New Zealand 2014	\$15
David Duvallet, Muscadet, Loire Valley, France 2013	\$14

Red

Jean-Luc Colombo, Syrah/Shiraz, Rhone, France 2012	\$16
Château Mirefleurs, Bordeaux, Bordeaux, France 2013	\$16
Resolute, Cabernet, Lake County, California 2014	\$20

WHOLE BOTTLE SELECTION

Champagne and Sparkling

Nicholas Feuillate, Brut Rose, France	\$170
Veuve Cliquot, Ponsardin Brut NV, Champagne, France	\$140
Moët Chandon, Imperial NV, France	\$132

White

Cakebread, Sauvignon Blanc, California 2012	\$105
Stag's Leap, Chardonnay, California 2013	\$110
Sonoma Cutrer, Chardonnay, California 2013	\$64
Chalk Hill, Chardonnay, California 2013	\$100
Joseph Cattin, Riesling, Alsace, France 2015	\$60

Red

The Prisoner, Zinfandel Blend, California 2012	\$140
Louis Jadot, Pinot Noir, Bourgogne 2013	\$70
Silver Oak, Cabernet, California 2010	\$250
Caymus, Cabernet Sauvignon, California 2013	\$180
Groth Cabernet Sauvignon, California 2008 (Reserve)	\$415

In-Room Dining

LIQUOR

Cognac

Hennessy VSOP	\$18
Rémy Martin VSOP	\$18
Hennessy XO	\$35

Port

Graham's Six Grapes Reserve, Ruby	\$12
Graham's 10 year Tawny	\$12
Warre's Vintage Tawny	\$40

Scotches

Laphroaig 10 year	\$13
Glenlivet 12 year	\$16
Macallan 12 year	\$16
Oban 14 year	\$16
Macallan 18 year	\$30
Johnnie Walker Blue Label	\$50

Bourbon & Rye

Angel's Envy	\$12
Bulleit Rye	\$12
Basil Hayden 8 year	\$12
Maker's Mark	\$12

BEER MENU

Domestic Beer

	\$7
Prince of Pilsen, Atlanta	
Fu Man Brew, Atlanta	
Blue Moon, Colorado	
Miller Lite, Milwaukee	
Michelob Ultra, Saint Louis	
Sweet Water 420, Atlanta	

Imported Beer

	\$8
Corona, Mexico	
Amstel Lite, Holland	
Heineken, Holland	
Guinness, Ireland	

SOFT DRINKS

Sodas	\$5
Red Bull	\$6
Mineral Still or Sparkling Water	
<i>Small</i>	\$5
<i>Large</i>	\$9

Georgia State only allows the sale of alcoholic beverages between the hours of 9:00 am - 2:00 am Monday - Saturday and 12:30 pm - 12:00 am on Sundays.